

Wood Grill

INFIERNO 96

Our naturally fuelled, open wood fired grill takes center stage at Blackbird, infusing the consistent heat of coal, aromatic woods and live open flame. Wood fire is king!

We carefully select and utilise Australia's top produce, working closely with farmers and producers to ensure we can offer a unique dining experience.

OYSTERS

FRESHLY SHUCKED OYSTERS - SERVED WITH NATIVE FINGER LIME MIGNONETTE

Please ask your waiter for today's offering

| | |
|---------------------|-------|
| SINGLE OYSTER | \$5.5 |
| HALF DOZEN | \$30 |
| FULL DOZEN | \$60 |

COLD & HOT STARTERS

| | |
|--|------|
| SMOKED MACKEREL RILLETTE | \$24 |
| w Oscietra caviar, pickled cucumber + warm blinis | |
| YELLOWFIN TUNA | \$25 |
| w pickled big heart bamboo salad + green chilli dressing | |
| SKULL ISLAND PRAWN | \$26 |
| w compressed apple + coconut lemon myrtle curry | |
| RAVIOLO OF PORK | \$26 |
| w morels, parsley puree, hazelnuts + raisins | |
| BUTTERMILK FRIED QUAIL | \$24 |
| w celeriac remoulade + mustard fruit dressing | |
| HAND PULLED BURRATA | \$24 |
| w grilled squash, grapes + green olive dressing | |

PLEASE OPEN YOUR CAMERA & SCAN THE QR CODE (NO NEED TO TAKE A PHOTO), CLICK THE LINK THAT APPEARS.

ALTERNATIVELY, VISIT THE BIT.LY LINK.



[BIT.LY/BBRESTCOVID](https://bit.ly/BBRESTCOVID)

*1.3% surcharge applies to all credit card payments

MAIN PLATES

| | |
|---|------|
| PUMPKIN, DATE + KALE KEBBI | \$32 |
| w pickled turnips + cashew cheese | |
| CONE BAY BARRAMUNDI | \$38 |
| grilled over coals w seaweed butter + grilled lemon | |
| SCHULTZ FARM ROAST PORK | \$39 |
| w stuffed artichokes, feta, garlic scapes + pickled peach | |
| ROASTED AUSTRALIAN WHITE LAMB LOIN | \$39 |
| w rolled lamb belly, smoked tomato, Piment D'Anglet + anchovy crumb | |

BEEF

ALL SERVED WITH A SELECTION OF HOUSE MADE MUSTARD, + BLACKBIRD COLESLAW

| | |
|---|------|
| 200G BEEF CITY PLATINUM BLACKANGUS | \$45 |
| Tenderloin, Queensland | |
| 300G DARLING DOWNS BLACKANGUS | \$42 |
| Scotch fillet, Queensland | |
| 300G "1000" GUINEA'S AUSTRALIAN SHORTHORN | \$49 |
| Sirloin, New South Wales | |
| 300G ICON XB WAGYU | \$98 |
| Scotch, New South Wales | |
| 350G ICON XB WAGYU | \$61 |
| Rump, New South Wales | |
| 500G NOLAN'S HEREFORD BRAHMAN CROSS | \$55 |
| T-Bone, Queensland | |
| 500G "1000" GUINEA'S AUSTRALIAN SHORTHORN | \$65 |
| Rib Eye, Queensland | |

SAUCES

PER SERVE \$3

KAMPOT PEPPER | CAFE DE PARIS BUTTER | CHIMICHURRI | BEARNAISE

TO SHARE

| | |
|---|------|
| WAGYU TOMAHAWK... 100G/\$23 | |
| Mayura Station full blood Wagyu, South Australia | |
| SLOW COOKED BBQ LAMB SHOULDER..... \$75 | |
| marinated in pinewood smoked tea + gentleman's relish | |
| FREE RANGE ROAST CHICKEN | \$69 |
| w tarragon, sweetcorn, and Kyogle garlic scapes | |
| BARRAMUNDI FILLET | \$72 |
| w diamond shell clams, desert limes, curry leaves + green peppercorns | |

SHELLFISH PLATTER

SHELLFISH PLATTER SERVED WITH CONDIMENTS AND DRESSINGS

| | |
|-----------------------------|-------|
| 1-2 PERSONS | \$42 |
| FRESHLY SHUCKED OYSTERS (4) | |
| MOOLOOLABA KING PRAWNS (2) | |
| MORETON BAY BUGS (1) | |
| HERVEY BAY SCALLOPS (2) | |
| 3-4 PERSONS | \$83 |
| FRESHLY SHUCKED OYSTERS (8) | |
| MOOLOOLABA KING PRAWNS (4) | |
| MORETON BAY BUGS (2) | |
| HERVEY BAY SCALLOPS (4) | |
| 5-6 PERSONS | \$150 |
| FRESHLY SHUCKED OYSTER (16) | |
| MOOLOOLABA KING PRAWNS (8) | |
| MORETON BAY BUGS (3) | |
| HERVEY BAY SCALLOPS (8) | |

SIDES, GREENS & GRAINS

| | |
|--|------|
| GOLDEN BEETROOT SALAD | \$14 |
| w avocado, watercress + buttermilk | |
| STEAMED BROCCOLI | \$13 |
| w burnt onion emulsion + crispy chicken skin | |
| JEWELLED FORBIDDEN RICE SALAD | \$13 |
| w toasted almonds, ribberries + labneh | |
| DUTCH CREAM POTATO BAKED IN CLAY | \$13 |
| w parmesan butter + rosemary salt | |
| SHOESTRING FRIES | \$10 |
| w lemon myrtle aioli + saltbush | |

